

NAADAM

NOMAD'S CHOICE 49pp

an introduction to mongolian cuisine with four authentic dishes

KING'S SET 79pp

seven dishes crafted for a journey through mongolian flavours (min. 2)



ENTRÉES

lamb tartare (*honinii tatar*) 20

diced lamb with sea buckthorn dressing, blueberries, salt-cured egg yolk and crisps *df*

beef & duck pate (*elegnii nuhash*) 17

beef & duck pate, with spiced currant sauce, served with traditional flatbread

covered beef soup (*bitu shol*) 12

beef bone broth with sliced beef in a steamed spinach dough cover *df gf**

ox tongue (*uhriin hel*) 20

ox tongue, served with creamy eggplant puree and pickled red cabbage *df gf*

mongolian dumplings (*buuz*) 22

hand-diced beef dumplings, served with the Naadam sauce (5pcs) *df*

round beef pockets (*naadam khuushuur*) 14

fried pastry filled with beef & onion, served with carrot salad and pickles (2pcs) *df*

mushroom pockets (*moogtei khuushuur*) 21

pockets filled with mushrooms and cheese, with burnt onion mayo (4pcs) *vg*



wok-blasted hand-made noodles (*tsuivan / nogootoi tsuivan*) 32

beef and lamb sautéed with fresh vegetables, served with chive noodles *df*

or

mushrooms & fresh vegetables, served with chive noodles *vg df (vegan)*

milk tea dumpling soup (*banshtai tsai*) 30

traditional milk tea soup with beef dumplings & beef brisket

MAINS

ghee wok-fried mushrooms (*sharsan moog*) 28

mushroom medley, black garlic and shallot sauce, pickled enoki *vg*

slow-cooked beef brisket (*ovchuu*) 39

beef brisket with spiced currant sauce and crispy kale *df* gf*

mongolian barbecue (*horhog*) 39

fatty lamb served with sizzling-hot volcanic stones and lamb bbq emulsion *df gf*

sizzling market fish (*unuudriin zagas*) 35

served with black vinegar sauce, pickled mushrooms and mongolian noodles *df*

seared duck breast (*nugasnii tseej mah*) 38

medium-rare pan seared duck breast, pineapple jus, charred broccolini *df gf*



bhor-tsog 10

savoury mongolian doughnuts with garlic & wild onion butter *vg*

roasted veggies (*horhognii nogoo*) 13

roasted potatoes, carrots & swedes, with lamb bbq emulsion *df gf vg* (vegan)**

SIDES

steamed veggie scrolls (*nogootoi jignes en guril*) 14

steamed vegetable scrolls with spiced currant sauce *df vg (vegan)**

capital salad (*niislel salad*) 12

potatoes, carrots, eggs & pickles with mayo dressing *df gf vg*

chips (*sharsan toms*) 12

caraway seasoned chips with mongolian herb aioli *df gf* vg (vegan)**



SWEET

neapolitan mascarpone tart (*gurvan jimsnii tart*) 18

a showcase of three mongolian berries with white chocolate & mint pesto *vg*

PLEASE NOTE, PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE
SUNDAYS WILL INCUR A 10% SURCHARGE

naadam